



OFFICE OF PUBLIC INSTRUCTION

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Superintendent

THINK FOOD

School Nutrition Programs

September 2006



**HEALTHIERUS SCHOOL
CHALLENGE WINNER!!
CONGRATULATIONS!!**

Box Elder Elementary School

The Food and Nutrition Service (FNS) has recognized Box Elder Elementary School as a Silver level Team Nutrition School in the HealthierUS School Challenge.

Some of the attributes that earned them the award are being enrolled as a Team Nutrition School along with offering reimbursable lunches that demonstrate healthy menu planning practices and principles of the Dietary Guidelines for Americans. Providing nutrition education and the opportunity for physical education along with maintaining an Average Daily Participation of 70 percent or higher for reimbursable lunches and by adhering to guidelines established by FNS for foods served and sold in a

school outside of the National School Lunch Program.

Congratulations to the staff at Box Elder for meeting the challenge!

GET OUT THE VOTE

To help celebrate this year's National School Lunch Week the School Nutrition Association is sponsoring the Vote for School Lunch Campaign.



Students will have the opportunity to vote for their favorite school lunch candidate. The polls are open August 1 through October 1. Election results will be announced during National School Lunch Week which kicks off on October 9, 2006.

To learn more about the candidates Pete Pizza, Heddi Spaghetti, Ricky Chicken, Sally Salad, Rocco Taco and to place your vote visit:

www.VoteForSchoolLunch.org

COMMODITY ORDERS CANCELLED

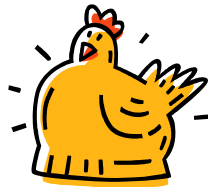
Because of the lack of product on the market due to the extreme heat experienced over the summer the Agricultural Marketing Service (AMS) was unable to purchase some of the mixed fruit, peach and sweet potato orders.

One order for a half truckload (700 cases) of Peach Cups, two truckloads (1824 cases) of Mixed Fruit and one truckload (912 cases) of Bonus Sweet Potatoes were cancelled.

There has been a delay in the purchase of the half truckload (436 cases) of Corn, Cnd. Some orders were shorted. They will be on a later shipment.

POULTRY SAFETY MONTH

Poultry, such as chicken and turkey, is nutritious, tasty and healthy for you. Remember to use safe food handling practices when preparing and cooking poultry. September is Poultry Safety Month and the USDA has the following tips to offer:



Wash hands with warm, soapy water before and after food preparation and especially after preparing meat, poultry, eggs, or seafood.

After cutting raw meat or poultry, wash cutting boards in hot, soapy water after each use; then rinse and

air or pat dry with clean paper towels.

Prevent cross-contamination by keeping raw meat, poultry, seafood and their juices away from other foods.

Safely cooked poultry can vary in color from white to pink to tan. For safety when cooking poultry, use a food thermometer. Poultry should reach a safe minimum internal temperature of 165°F throughout the product.

To keep hot foods safe, keep them at 135°F or above. Cold foods must be kept at 40°F or below. Bacteria grow rapidly between 40 and 135°F.

UPCOMING TRAININGS

Foodservice manager trainings will be held in Billings, Great Falls and Missoula on Friday, October 27, 2006. Times and locations along with registration forms are available on the School Nutrition Web site. The training is free but registration is required. Deadline for registering is October 16, 2006.



HACCP trainings are scheduled for October 5, in Wolf Point at the Fort Peck Community College and October 19 in Helena at UM-Helena College of Technology and in Billings at Food Services of America. The registration form is enclosed. Deadline for registering is September 28 for Wolf Point and October 12 for Billings/Helena. The training is free but registration is required.